

**UNITED STATES DEPARTMENT OF AGRICULTURE
AGRICULTURAL MARKETING SERVICE
LIVESTOCK AND SEED PROGRAM**

**TECHNICAL DATA SUPPLEMENT (TDS) FOR THE PROCUREMENT OF
Pork Shoulder, Picnics, Boneless, Frozen
TDS-405A - January 2001**

I. SCOPE

This technical data supplement is for use by USDA for the procurement of boneless fresh pork picnics in accordance with the Institutional Meat Purchase Specifications (IMPS), For Fresh Pork Products, Series 400, June 1997. The boneless picnics are intended for further processing into cooked items.

II. APPLICABLE DOCUMENTS

The following documents will be incorporated as part of this USDA, TDS-405A:

- IMPS General Requirements, Interim, Effective June 1996.
- IMPS For Fresh Pork Products, Series 400, Effective June 1997.
- IMPS Quality Assurance Provisions (QAPS), Effective June 1997.
- Meat Grading and Certification (MGC) Branch Instruction Manual, Series 600.

III. ORDERING DATA- Refer to IMPS Series 400, Section I. ORDERING DATA TO BE SPECIFIED BY THE PURCHASER.

A. ITEM NUMBER

- 1. IMPS Item No. 405A - Pork Shoulder, Picnic, Boneless.**
- 2. SPECIAL INSTRUCTIONS – Product will be as described in IMPS Item Number 405A in addition to the following requirements:**
 - a) Pork must originate from U.S. produced livestock and will be verified in accordance with MGC Instruction 606 for Domestic Origin Verification.
 - b) Pork must originate from facilities with an operating policy that handles nonambulatory hogs or “downer” hogs (hogs that are unable to walk under their own power) in accordance with FSIS Directive 6900.1R1 – Humane Handling of Disabled Livestock, issued 11/02/98. In addition, the carcasses of such animals must be segregated and the product from them cannot be included in USDA purchased pork boneless picnics.

- B. GRADE AND SPECIAL REQUIREMENTS** – No Grade or Special Requirements.
- C. STATE OF REFRIGERATION** – Frozen, FREEZING OPTION 1 (Refer to IMPS General Requirements, I. MEAT HANDLING, A. STATE OF REFRIGERATION).
- D. FAT LIMITATIONS** – Option No. 2.
- E. PORTION-CUT WEIGHT, THICKNESS, AND SHAPE** – Not Applicable
- F. WEIGHT RANGE** – None
- G. NETTING AND TYING** - None
- H. PACKAGING AND PACKING** – Refer to II. PACKAGING AND PACKING section of the IMPS General Requirements and the following additional requirements:
- 1. Packaging/Packing** – Boneless picnics will be bulk packaged in leak-proof shipping containers without the use of plastic liner bags to a net weight of 60 pounds. Only one style and size of container will be used in any one delivery unit.
 - 2. Closure** – Strapping.
 - 3. Marking of Shipping Containers** – Shipping containers shall contain all information shown in Exhibit A (attached). However, contractors may vary the placement of the required information and additional markings (e.g., company bar codes, company names, logos, etc.) that are consistent with commercial labels, may be included. The words “For USDA Further Processing” will appear in the primary display panel. Information may be printed or stenciled directly on the shipping containers or mechanically printed. Pressure sensitive labels, if used, must be applied in a manner that prevents their removal in an intact form. Lot and box numbers shall be in sequential order.
 - 4. Palletized Unit Loads** – Required, see IMPS General Requirements. Contractors may arrange for pallet exchange with consignees, however, USDA is no way responsible for such an arrangement.

I. QUALITY ASSURANCE

- 1. Product shall be certified by USDA, AMS, MGCB.** The following examinations (refer to the PRODUCT EXAMINATION section within the QAPS and, section III. USDA CERTIFICATION of the General Requirements) will be performed in accordance with MGCB Instructions and IMPS QAPS for:
 - a) Product Examination - Certification for excellent condition and detailed item descriptions refer to Appendix A.
 - b) Condition of Container – Final examination of condition of shipping containers will be limited to scanning (without destructive sampling) the delivery unit for defects which may have occurred during handling and storage (e.g., crushed, torn, dirty, stained, etc). All defective containers must be replaced or corrected.
 - c) Net weight (QAPS only).
- 2. The AMS agent will:**
 - a) Certify and issue an official certificate indicating the status of each lot as required per MGC Branch Instructions.
 - b) Supervise the loading and sealing of each truck.
 - c) Set forth on the original certificate the following:
 - (1) Contract number.
 - (2) Notice-to-Deliver number.
 - (3) Name of product.
 - (4) Production lot numbers(s) and date each lot was produced.
 - (5) Count of shipping containers and total projected net weight in each production lot. The delivery unit will be 40,020 pounds net weight (667 shipping containers).
 - (6) Identity of car or truck (car numbers and letters, seals, truck, license, etc.) as applicable.
 - (7) Product conforms with (**TDS 405A – January 2001**).
 - (8) Count and projected net weight certified.

APPENDIX A

Fresh Chilled Meat Examination Procedures

The AMS agent shall examine pork shoulder, picnics, boneless, for detailed requirements listed in this TDS, IMPS Series 400 MATERIAL REQUIREMENTS and the ITEM DESCRIPTION for IMPS Item No. 405A. The AMS agent shall use the following process control for attributes examination procedure or the stationary lot procedure for examination as defined within the IMPS Quality Assurance Provisions – Effective June 1, 1997 (AQL – 25). The procedure shall be specified by the contractor and agreed to by the AMS agent.

The defect classification table (**DEFECT CLASSIFICATION TABLE FOR TDS - 405A**) shall be used to determine sample unit size and applicable defects for either procedure.

Process Control for Attributes – This procedure is intended for production line quality assurance. In order for this program to be implemented properly, prior to production, the contractor shall declare and demonstrate to the AMS agent the methods and procedures to be used to assure conformance with all specification requirements. The AMS agent will monitor the process to verify that these methods and procedures are followed. At the beginning of the production day, the AMS agent will establish and adhere to the sampling of 60-minute production segments. The AMS agent will randomly select 5 individual sample units to examine for defects from each 60-minute production segment. The defect classification table shall be used to determine sample unit size and applicable defects. The finding of product in less than excellent condition will cause rejection of the production segment. At the beginning of each workday, the procedure shall start out in the **Production phase**.

Production phase – If none of the 5 sample units in a 60-minute production segment have more than two (2) defects, the product is accepted and normal production continues. When 3 or more defects are found in any of the 5 sample units then proceed to **Notification phase**.

Notification phase - If 3 or more defects are found in any sample unit in this phase, the contractor shall be immediately notified that the remaining portion of the current 60-minute production segment is subject to rejection or acceptance based on the results of the 5 sample units during the next 60-minute production segment. When notification occurs before all sample units in a 60-minute production segment have been examined, the remaining sample unit(s) shall be examined and the findings shall be reported to the contractor. The contractor shall immediately notify to the AMS agent what steps will be taken to correct the occurrence of the defects.

Corrective Action - If 3 or more defects are found in any of the 5 sample units during the next 60-minute production segment following notification, all designated product from the previous production segment and the entire product produced during the current 60-minute production segment will be rejected. The

AMS agent will continue sampling under the **Notification phase**. If less than 3 defects are found in each of the individual sample units within the next production segment following notification, all product from the previous production segment and the entire product produced during the current 60-minute production segment will be accepted and the AMS agent will resume sampling under the **Production phase**.

Rejected product, if reoffered, must be reworked and offered in accordance with the IMPS, QAPS Stationary Lot Examination procedures and AQL of 25. However, any product in less than excellent condition will be rejected and cannot be reworked and reoffered.

When notification occurs during the last 60-minute production segment of the work day, the contractor shall offer the remaining portion of the production segment for IMPS stationary lot examination.

If in the AMS agent's opinion, there is excessive occurrence of sample units with 3 or more defects, the AMS agent may designate any portion of production as a lot and perform a stationary lot examination.



DEFECT CLASSIFICATION TABLE FOR PORK SHOULDER, TDS - 405A

The following defects are applicable to pork shoulder, picnics, boneless, TDS - 405A. A sample unit shall be one boneless picnic.

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|----|--|
| 01 | Scratchy periosteum, bone or cartilage measuring 1.0 inch or more in one dimension and 0.2 inch or more in a second dimension. |
| 02 | The tendinous ends of shanks cut to a point where a cross-sectional cut exposes less than 75 percent lean tissue. |
| 03 | Presence of any exposed lymph glands measuring 0.5 inch or more in one dimension and 0.2 inch or more in a second dimension. |
| 04 | Non-carcass component, kidney, pelvic, or leaf fat having a surface area measuring 1.0 square inches or more and 0.3 inch or more in depth at any point. |
| 05 | Blood clot measuring 0.5 inch or more in one dimension and 0.2 inch in a second dimension. |
| 06 | Presence of external skin measuring 1.0 square inches or more. |
| 07 | A small amount or more of lean removed from major muscle(s). |
| 08 | Jowl or neck not removed as described in applicable item description. |
| 09 | Evidence of oily, dark, coarse-textured, or pale, soft, and exudative (PSE) pork. |
| 10 | Maximum fat thickness at any point exceeds ½ inch. |
| 11 | Maximum average fat thickness exceeds ¼ inch. |
| 12 | Bruise measuring 1.0 inch (25 mm) or more in one dimension and 0.2 inch (5 mm) or more in a second dimension. |
| 13 | Presence of dehydrated surfaces measuring 1.0 square inch (6.5 sq cm) or more. |

EXHIBIT A

SHIPPING CONTAINER MARKINGS: COMMERCIALLY LABELED SHIPPING CONTAINERS SHALL INCLUDE THE INFORMATION SHOWN BELOW. MANUFACTURERS NAME AND ADDRESS MAY APPEAR. THE USDA SYMBOL AND DONATED STATEMENT SHALL BE BLACK, FLAT, WATERFAST, AND NONSMEARING. THE USDA SYMBOL SHALL BE AT LEAST 3 1/2 INCHES HIGH. ALL OTHER PRINTING OR STENCILING SHALL BE OF A SIZE AND CONTRASTING COLOR TO STAND OUT PROMINENTLY AND COMPLY WITH THE USDA-FSIS REGULATIONS OR STATE REGULATIONS.

	<p>PERISHABLE FROZEN - STORE AT 0°F (-17.8°C) OR BELOW</p>  <p>DONATED BY THE U.S. DEPARTMENT OF AGRICULTURE FOR FOOD HELP PROGRAMS NOT TO BE SOLD OR EXCHANGED</p> <p>Manufacturer's Name and Address (Here or on principle display panel)</p>	
	<div style="display: flex; justify-content: space-between;"> <div style="width: 45%;"> <p>IMPS 405A—PORK SHOULDER, PICNICS, BONELESS, FROZEN For Further Processing TDS – 405A CONTRACT NO. _____</p> </div> <div style="width: 45%;"> <p>DATE PACKED _____ LOT _____ BOX _____</p> </div> </div> <div style="display: flex; justify-content: space-between; margin-top: 10px;"> <div style="width: 45%;"> <p>NET WT. 60 LBS. (27.2 KG)</p> </div> <div style="width: 45%; text-align: center;">  </div> </div>	